



Wedding Menus



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*All prices are subject to 20% Service Charge & CA Sales Tax

Inclusive Wedding Packages

Amenities Included

Chair Covers in Your Choice of Black, White or Ivory
with Organza Sash in a Variety of Colors

Acrylic Charger Plates

Floor Length Polyester Tablecloths & Napkins
in a Variety of Colors

One Hors d'Oeuvres Selection

Beverage Station with Coffee, Iced Tea & Lemonade

House Champagne & Sparkling Cider Toast

Cutting & Plating of Wedding Cake

Water Service Tableside

Fully Dedicated Banquet Captain & Professional Staff

Complimentary Golf Foursome at Black Gold Golf Club

Access to Black Gold Golf Club for Stunning
Photographs in Front of Waterfall
(Restrictions Apply)

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Hors d'Oeuvres

Displayed

\$3.50 per person*

Vegetable Crudités with Dip

Tortilla Chips and Salsa

Fresh Seasonal Fruit Display

International Cheese and Cracker Display

Artichoke and Spinach Dip with Toast Points

Butler Passed or Displayed

\$3.50 per piece*

Seared Beef Crostini Served with Horseradish Sour Cream

Coconut Shrimp Served with Spicy Plum Sauce

Vegetarian Spring Rolls with Spicy Plum Sauce

Mini Brie Puffs

Baked Stuffed Mushrooms with Sausage and Cheese

Cucumber Barrels Bay Shrimp and Cocktail Sauce

Caprese Skewer Drizzled with Balsamic Vinegar

Bruschetta

Chicken Pot Stickers with Spicy Plum Sauce

Belgian Endive with Herbed Cream Cheese and Candied Pecans

Melon Balls Wrapped in Prosciutto

Fresh Mozzarella and Sundried Tomato Spread on Garlic Crostini

BBQ, Teriyaki or Swedish Meatballs

Mini Egg Rolls

Fried Mozzarella Sticks

Jalapeno Cheese Poppers

Deviled Eggs

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Inclusive Wedding Packages

House Buffet

Buffet \$36.95++ / Plated \$39.95++

Entrée Selections

(Includes Rolls & Butter)

Buffet: Select Two / Plated: Select One

Chicken Parmesan

Breaded Chicken Breast, Classic Marinara Sauce & Parmesan Cheese

Lemon & Herb Roasted Chicken Breast

Pasta Primavera

with Market Vegetables & Alfredo Sauce

Seasonal Vegetable Risotto

Grilled Chicken

with Shitake Mushroom Sauce

Chicken Cordon Bleu

Breaded Chicken Filled with Ham & Cheese

Herb Crusted Pork Loin

Sweet & Spicy Pineapple Glazed Pork Loin

Grilled Sirloin Steak

Served with Au Jus or Shallot Merlot Reduction or Chimichurri Sauce
(Extra Sauce - \$2.00 Extra)

Smoked Sliced Tri-Tip

Served with Au Jus or Shitake Sauce

Marinated Beef Tenderloin Tips

Served with Au Jus or Balsamic Reduction

Salmon

Served with Balsamic Glaze or Dill Cream Sauce

Lemon Pepper Sole

Served with Herb Salsa Verde

Salad Selections

Buffet: Select Two / Plated: Select One

Signature Greens

Poached Pears, Onions, Feta Cheese
Raspberry Vinaigrette

Caesar Salad

Served with Garlic Croutons & Shredded Parmesan

Arugula Radicchio Salad

Arugula, Radicchio, Parmesan Cheese
Toasted Walnuts & Lemon Vinaigrette

Mixed Greens Salad

Served with Cucumbers, Onions, Tomatoes,
Croutons & Balsamic or Italian Dressing

Beet Salad

Sliced Beets, Mandarin Oranges, Toasted Almonds,
Feta Cheese, Arugula & Cider Vinaigrette

Little Gems Salad

Served with Blue Cheese & Tomatoes
Bacon Ranch Dressing

Accompaniments

Select Two

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Wild Rice Pilaf with Cranberries & Pecans

Roasted Sweet Potatoes

Green Beans with Toasted Almonds

Roasted Broccoli with Garlic Butter

Seasonal Market Vegetables

Dessert Selections

Select One

English Berry Trifle

Chocolate Mousse with Whipped Cream

Seasonal Fruit Cobbler (Apple, Peach or Cherry)

New York Style Cheesecake

Ultimate Chocolate Cake

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Inclusive Wedding Packages

Mexican Buffet

Buffet \$36.95++ / Plated \$39.95++

Entrée Selections

Buffet: Select Two / Plated: Select One

Chicken Tinga

Roasted Breast of Chicken Served with
a Light Spicy Red Sauce

Tamarind Chicken

Grilled Chicken Breast Served with
A Tangy Tamarind BBQ Sauce

Beef Barbacoa

Slow Roasted Beef with Tomatoes,
Peppers & Onions

Pork Carnitas

Slow Braised Pork Butt Served with House Salsa

Pepita Crusted Salmon

Fresh Atlantic Salmon with a Pumpkin
Seed Herb Crust & Fresh Lemon

Tortilla Crusted Tilapia

Fresh Tilapia Crusted in Corn Tortillas
with Lime & Cilantro

Chicken OR Beef Fajitas

Served with Warm Corn Tortillas

Cheese OR Chicken Enchiladas

Garnished with Cilantro & Green Onions

Chicken Santa Fe

Grilled Chicken Breast
Served with Tangy Tomato Santa Fe Sauce

Accompaniments

Buffet: Select Two / Plated: Select One

Caesar Salad

Romaine Lettuce, Croutons & Parmesan Cheese

Fiesta Salad

Romaine Lettuce, Jicama, Radishes,
Cucumbers, & Tomatoes
Served with Jalapeno Ranch Dressing

Street Corn Salad

Roasted Corn, Edamame, Red Onions, Chiles
& Queso Fresco
Served with Lime Vinaigrette

Spanish Rice

Red Rice with Peas & Carrots

Refried Beans

Vegetarian Pinto Beans Seasoned with
Roasted Tomatoes & Charred Jalapenos

Roasted Green Beans

Tossed with Garlic & Epazote

Chorizo con Papas

Red Potato Wedges Tossed with Chorizo,
Peppers & Onions

Dessert Selections

Select One

Churros

Dusted with Cinnamon & Sugar
Served with Chocolate & Vanilla Dipping Sauces

Mexican Brownies & Assorted Cookies

New York Style Cheesecake

Served with Mango Lime Compote

Abuelita Chocolate Mousse

Served in a Wine Glass
Topped with Whipped Cream & Cinnamon

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Inclusive Wedding Packages

Italian Buffet

Buffet \$36.95++ / Plated \$39.95++

Entrée Selections

(Includes Choice of Dinner Rolls or Garlic Bread)

Buffet: Select Two / Plated: Select One

Ravioli

Choice of Three Cheese, Mushroom, or
Spinach & Ricotta
Tossed with Olive Oil & Fresh Herbs

Lasagna

Choice of Vegetable Alfredo
or Meat in Marinara Sauce

Penne Bolognese

Penne Pasta Tossed in a Hearty Bolognese Sauce

Sweet Italian Sausage

Served in a Hearty Marinara Sauce
With Peppers & Onions

Lemon Herb Chicken

Chicken Breast Marinated in Lemon, Garlic,
Olive Oil & Fresh Herbs

Herb Crusted Pork Loin

Thinly Sliced, Slow Roasted Pork Loin
Crusted with Dijon & Italian Seasonings

Slow Roasted Tri-Tip

Thinly Sliced and Marinated Overnight
in Garlic, Rosemary & Red Wine

Roasted Salmon

Served with Arugula Pesto

Lemon Caper Sole

Slow Roasted with Lemon, Capers & Herbs

Accompaniments

Buffet: Select Three / Plated: Select One

Market Green Salad

Romaine Lettuce, Radicchio, Tomatoes, Red Onions,
Pepperonchinis, Cucumbers, Black Olives
& Parmesan Cheese. Served with Oregano Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Parmesan Cheese
& Garlic Herb Croutons. Served with Caesar Dressing

Pesto Macaroni Salad

Elbow Pasta, Tomatoes, Broccoli, Red Onions
& Zucchini. Served with Pesto Sauce

Herb Roasted Potatoes

Red Skinned Potatoes, Garlic & Fresh Herbs
Served with Olive Oil

Garlic Mashed Potatoes

Garlic & Buttered Green Beans

Roasted Cauliflower

Tossed with Garlic, Capers & Parsley

Market Vegetable Blend

Roasted Seasonal Vegetables
Tossed with Garlic & Italian Seasonings

Wild Rice Pilaf

Wild Rice & Brown Rice with Herbs
& Toasted Almonds

Dessert Selections

Select One

Traditional Tiramisu

New York Style Cheesecake
(Served with Raspberry or Lemon Sauce)
Cookies, Brownies & Assorted Bars
Assorted Italian Ice Cups

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Beverage Packages

Hosted Bar Options

All Prices Shown per Guest

Soft Hosted Bar

House Wine, Domestic Beer, Sodas,
Bottled Waters, Mixers & Garnishes

One Hour - \$10.00
Two Hours - \$15.00
Three Hours - \$19.00
Four Hours - \$22.00

Well Hosted Bar

Well Liquors, House Wine, Domestic Beer,
Sodas, Bottled Waters, Mixers & Garnishes

One Hour - \$13.00
Two Hours - \$18.00
Three Hours - \$22.00
Four Hours - \$25.00

Premium Hosted Bar

Premium Liquors, House Wine,
Imported & Domestic Beers, House Champagne,
Sodas, Bottled Waters, Mixers & Garnishes

One Hour - \$16.00
Two Hours - \$21.00
Three Hours - \$25.00
Four Hours - \$28.00

Super Premium Hosted Bar

Super Premium Liquors, House Wine,
Imported & Domestic Beers, House Champagne
Sodas, Bottled Waters, Mixers & Garnishes

One Hour - \$19.00
Two Hours - \$24.00
Three Hours - \$28.00
Four Hours - \$31.00

Cash Bar Pricing

Well Selections - \$6 Each

Beam 8 Star, Bartons, Montezuma

Call Selections - \$7 Each

Jack Daniels, Jim Beam, Captain Morgan
Jose Cuero, Tanqueray

Premium Selections - \$9 Each

Jameson, Crown Royal, Maker's Mark
Bombay, Kettle One, Cuervo Traditional, Baileys

Super Premium Selections - \$12 Each

Jameson 12 Year, Johnny Walker Black,
Glenlivet, Grey Goose, Patron Silver
Courvoisier, Grand Marnier, Bombay Sapphire

Domestic Beer - \$5 Each

Bud Light & Coors Light

Imported Beer - \$6 Each

Heineken, Corona Light

La Terre House Wine - \$6 Each

*Chardonnay, Merlot,
Cabernet Sauvignon*

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Finishing Touches

Chiavari Chairs

\$2.00/Each

Premium Satin Tablecloths & Napkins

\$3.00/Per Guest

Glass Beaded Charger Plates

\$2.00/Each

Bartending Service

\$200.00/Per Bartender

Back Drop Behind Main Table

12'w x 10'h - \$350.00

With Fairy Lights - \$400.00

Lighting Package

(Includes 18 Up-Lights)

\$400.00

Draping From Floor to Ceiling

Set Around Perimeter of Room

Call for Details

Need Some Extra Help?

If you are not working with a Wedding Planner,
allow us to assist you with the details.

Ceremony Coordinator

(The Hurless Amphitheater)

\$150.00++

- Direct your Ceremony Rehearsal at The Hurless Amphitheater and provide suggestions for your Processional including order of entrance, recommendations where the Wedding Party should stand, seating of wedding guests and other details, as needed.
- Day of Wedding: Will provide to your Officiant and DJ details of the Processional to ensure that everyone is aware of how the entrance will proceed. We will be with you every step of the way as you make your entrance to ensure that everything runs smoothly.

Wedding Reception Coordinator

\$350.00++

- Menu Tasting
- Pre-Event Meetings with Coordinator to discuss details of the Reception (and Ceremony at The Hurless Amphitheater, if applicable).
- An Event Timeline and Floor Plan will be created for your review.
- Coordinator will contact your Vendors to provide directions, load-in details and arrange delivery & pick-up times.
- Day of Wedding:
 - Arrive two hours prior to Start Time for your Reception to arrange your personal items which have previously been detailed on an itemized summary and given to the Coordinator for review.
 - Coordinate with your DJ to ensure that they have the most up-to-date timeline for your Reception.
 - Coordinate the “Grand Entrance” Processional into the Reception.
 - Remain on-site through Cake Cutting to handle any event troubleshooting and ensure that your day runs smoothly for you and your guests

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